AMENDMENTS TO THE CLAIMS

- 1. (currently amended) A calcium-supplemented fluid composition comprising a combination of a TCP solution that comprises tricalcium phosphate (TCP) dissolved in an acidulent solution with a pH of about 2 to about 3.5 [[,]] and a transparent, ingestive liquid with a pH of about 2.5 to about 3.5, wherein the calcium-supplemented fluid composition has about 10% to about 50% of the RDA of calcium per serving from the TCP solution, and is substantially free of visible sediment or precipitation, or is not turbid or opaque.
- 2. (original) The composition of claim 1, wherein the calcium-supplemented fluid composition has about 10% to about 30% of the RDA of calcium per serving.
- 3. (original) The composition of claim 2, the calcium-supplemented fluid composition has about 30% of the RDA of calcium per serving.
- 4. (original) The composition of claim 1, wherein the transparent, ingestive liquid is a beverage.
 - 5. (original) The composition of claim 4, wherein the beverage is shelf-stable.
- 6. (original) The composition of claim 5, wherein the beverage is stored at a temperature between about 0 °C to about room temperature (up to about 25 °C).
- 7. (original) The composition of claim 6, wherein the temperature is above a freezing temperature of the beverage.
- 8. (original) The composition of claim 7, wherein the temperature is at about room temperature.

- 9. (original) The composition of claim 5, wherein the beverage is stored at a temperature in which the beverage is flowable.
 - 10. (original) The composition of claim 4, wherein the beverage is carbonated.
 - 11. (original) The composition of claim 4, wherein the beverage is flavored.
 - 12. (original) The composition of claim 4, wherein the beverage is colored.
- 13. (original) The composition of claim 4, wherein the beverage is a juice or a sports drink.
- 14. (original) The composition of claim 1, wherein the TCP has a particle size of greater than zero micron to about 44 microns.
- 15. (original) The composition of claim 1, wherein the TCP has an average particle size of about 4 microns to about 8 microns.
- 16. (original) The composition of claim 1, wherein the acidulent solution is selected from the group consisting of citric, malic, fumaric, and phosphoric acid solution.
- 17. (currently amended) A calcium-supplemented fluid composition comprising a combination of a TCP solution that comprises tricalcium phosphate (TCP) dissolved in a citric acid solution with a pH of about 2.5 to about 3 [[,]] and a transparent, ingestive liquid with a pH of about 2.5 to about 3.5, wherein the calcium-supplemented fluid composition has about 10% to about 50% of the RDA of calcium per serving from the TCP solution, and is shelf-ready.
 - 18. (cancelled)

- 19. (previously presented) A method for preparing a calcium-supplemented fluid composition comprising:
- a) dissolving tricalcium phosphate (TCP) in an acidulent solution to make a TCP solution with a pH of about 2 to about 3.5; and
- b) combining the TCP solution with a sufficient amount of a transparent, ingestive liquid to make a calcium-supplemented fluid composition, wherein the calcium-supplemented fluid composition has about 10% to about 50% of the RDA of calcium per serving from the TCP solution.
- 20. (original) The method of claim 19, wherein the calcium-supplemented fluid composition has 10% to about 30% of the RDA of calcium per serving.
- 21. (original) The method of claim 20, wherein the calcium-supplemented fluid composition has about 30% of the RDA of calcium per serving.
- 22. (original) The method of claim 19, wherein the transparent, ingestive liquid is a beverage.
 - 23. (original) The method of claim 22, wherein the beverage is shelf-stable.
- 24. (original) The method of claim 23, wherein the beverage is stored at a temperature between about 0 °C to about room temperature (up to about 25 °C).
- 25. (original) The method of claim 24, wherein the temperature is above a freezing temperature of the beverage.
- 26. (original) The method of claim 25, wherein the temperature is at about room temperature.
- 27. (original) The method of claim 23, wherein the beverage is stored at a temperature in which the beverage is flowable.

- 28. (original) The method of claim 22, wherein the beverage is carbonated.
- 29. (original) The method of claim 22, wherein the beverage is flavored.
- 30. (original) The method of claim 22, wherein the beverage is colored.
- 31. (original) The method of claim 22, wherein the beverage is a juice or sports drink.
- 32. (original) The method of claim 19, wherein the TCP has a particle size of greater than zero micron to about 44 microns.
- 33. (original) The method of claim 32, wherein the TCP has an average particle size of about 4 microns to about 8 microns.
- 34. (original) The method of claim 19, wherein the acidulent solution is selected from the group consisting of citric, malic, fumaric, and phosphoric acid solution.
 - 35. (cancelled)
- 36. (previously presented) A method for supplementing a transparent, ingestive liquid with calcium, comprising combining said transparent, ingestive liquid with a fluid composition that comprises tricalcium phosphate (TCP) dissolved in a citric acid solution, wherein the fluid composition has a pH of about 2 to about 3.5.
- 37. (previously presented) A dry composition comprising tricalcium phosphate (TCP) and granular or powdered citric acid, wherein the ratio amount of TCP to citric acid is about 1 to 4 by weight, wherein the TCP has a particle size of greater than zero micron to about 44 microns, and wherein the dry composition dissolves in a transparent, ingestive liquid without producing visible TCP precipitates or sediments.

- 38. (original) The dry composition of claim 37, wherein the TCP has an average particle size of about 4 to about 8 microns.
- 39. (original) A method for supplementing a transparent, ingestive liquid with calcium, comprising combining said transparent, ingestive liquid with the dry composition of claim 37.